**Amendments to the Claims**

This listing of claims replaces all prior versions and listings of claims in the application.

1. Cancelled.

2. (Currently Amended) ~~The method of claim 1, wherein the additive treatment means comprises at least one additive emitting jet and wherein during additive treating the at least one additive emitting jet is directed at the meat product to apply the additive to an outer surface of the meat product.~~ A method of marinating meat products comprising:

a) conveying meat products with a conveyor means along a conveyor path past a marinade application station, wherein the marinade application station comprises at least one nozzle for emitting a jet of at least one marinade; and

b) coating at least a portion of the outer surface of each meat product with the at least one marinade by emitting the jet of the at least one marinade from the at least one nozzle and directing the jet onto the meat product.

3. Cancelled.

4. (Currently Amended) The method of claim [[1]] 2, further comprising ~~observing~~ ascertaining at least one ~~or more~~ parameter[[s]] of ~~each~~ the meat product prior to ~~additive treating~~ marinade coating.

5. Cancelled.

6. (Currently Amended) The method of claim [[1]] 2, further comprising observing ~~each~~ the meat product to identify at least ~~one area~~ a portion of the outer surface of the meat product ~~to subject to additive treating~~ for coating with the at least one marinade.





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7. (Currently Amended) The method of claim 2, wherein only selected ~~areas~~ portions of the outer surface of the meat product are ~~treated~~ coated with ~~the additive~~ at least one marinade and wherein ~~the remaining~~ non-selected portions ~~areas~~ of the outer surface of the meat product are substantially shielded from ~~the additive~~ at least one marinade.

8. (Currently Amended) The method of claim [[1]] 2, further comprising treating the meat product with a pre-treatment prior to ~~additive treating~~ marinade coating, wherein the pre-treatment is adapted for the meat product.

9. (Currently Amended) The method of claim 8, wherein the pre-treatment comprises the application of an adhesive agent to facilitate adhesion of the ~~additive applied during additive treating to the~~ at least one marinade to at least a portion of the outer surface of the meat product.

10. (Currently Amended) The method of claim [[9]] 8, wherein the pre-treatment comprises the application of fat to at least a portion of the outer surface of the meat product.

11. (Currently Amended) The method of claim [[1]] 2, wherein ~~additive treating~~ the marinade application station comprises multiple nozzles, at least some of the nozzles being associated with different marinades, and wherein coating comprises applying ~~a plurality of additives to~~ the different marinades to at least a portion of the outer surface of the meat product to form ~~an additive a~~ mixture of the different marinades on the outer surface of ~~on~~ the meat product.

Claims 12 – 16. Cancelled.

17. (Currently Amended) The method of claim [[1]] 2, further comprising treating the meat product with an after-treatment subsequent to ~~additive treating~~ marinade coating, wherein the after-treatment is adapted for the meat product.





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Claims 18- 20. Cancelled.

21. (Currently Amended) The method of claim [[1]] 2, wherein ~~additive treating~~ the marinade application station further comprises [[a]] at least one closable ~~additive treatment~~ application chamber ~~housing the additive and the method further comprises positioning the meat product in the chamber~~, the at least one nozzle being associated with the chamber and the jet of the at least one marinade being directed at the meat product when the meat product is positioned in the at least one closable application chamber when the chamber is closed.

Claims 22-23. Cancelled.

24. (Currently Amended) The method of claim [[1]] 2, further comprising analyzing the ~~food~~ meat product with an analyzing means after ~~additive treating and obtaining~~ marinade coating to obtain a result and ~~treating the food~~ coating the meat product with additional ~~additive~~ marinade if the result is unsatisfactory.

25. (Original) The method of claim 24, wherein the analyzing means comprises a camera.

26. (Currently Amended) The method of claim 24, wherein the additional ~~additive~~ marinade is supplied by an additional ~~additive treatment means~~ marinade application station.

Claims 27-29. Cancelled.

30. (Currently Amended) A device for ~~treating~~ marinating meat products, ~~in particular poultry and parts thereof,~~ comprising:



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~~a. a conveyor device having a plurality of meat product holders which are displaceable along a track, wherein the meat product holders securely hold the meat products; and~~

~~b. additive adding means for adding at least one additive to the meat products, wherein the additive adding means are arranged along the track and subject the meat products held by the meat product holders to an additive adding treatment adapted for the meat products.~~

a. a marinade application station comprising at least one nozzle for emitting at least one jet of at least one marinade;

b. a conveyor device comprising a plurality of meat product holders adapted to hold meat products and which are displaceable along a track to convey meat products past the marinade application station,

wherein the at least one nozzle is adapted to direct the at least one jet of the at least one marinade onto a meat product conveyed by the conveyor device to coat at least a portion of the outer surface of the meat product with the at least one marinade.

31. (Currently Amended) The device of claim 30, further comprising detection means for observing at least one parameter of [[a]] the meat product ~~relevant to the additive adding treatment before the additive is added to the meat product by the additive adding means~~ prior to marinade coating.

32. (Withdrawn) The device of claim 31, wherein the detection means comprises a weigher for weighing the meat product.

33. (Original) The device of claim 31, wherein the detection means comprises a camera for detecting the external shape and dimensions of the meat product.

34. (Currently Amended) The device of claim 30, further comprising ~~adhesive layer~~ application means for applying an adhesive ~~layer~~ to ~~at least~~ selected portions of the meat product





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~~onto which the additive is subsequently applied by the additive-adding means~~ prior to marinade coating.

Claims 35-47. Cancelled.

48. (Currently Amended) The method of claim [[1]] 2, wherein the conveyor means comprises a ~~conveyor device having a~~ plurality of meat product holders which are displaceable along a track and wherein the marinade application station is ~~additive treatment means are~~ arranged along the track.

49. Cancelled.

50. (Withdrawn - Currently Amended) The method of claim 4[[49]], wherein ~~the detection means comprises~~ ascertaining at least one parameter of the meat product comprises using a weigher for weighing the meat product[[s]].

51. (Currently Amended) The method of claim 4[[49]], wherein ~~the detection means comprises~~ ascertaining at least one parameter of the meat product comprises using a camera ~~for detecting~~ to observe the external shape and dimensions of the meat product[[s]].

52. (New) The method of claim 2, wherein the meat products are conveyed past the marinade application station separately.

53. (New) The method of claim 2, wherein multiple meat products are conveyed past the marinade application station at the same time.

54. (New) The method of claim 2, wherein the marinade application station comprises multiple nozzles, at least some of the nozzles being associated with different





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marinades, and wherein the different marinades are coated on at least a portion of the outer surface of the meat product.

55. (New) The method of claim 54, wherein the different marinades are coated successively on at least a portion of the outer surface of the meat product.

56. (New) The method of claim 54, wherein the different marinades are coated simultaneously on at least a portion of the outer surface of the meat product.

57. (New) The method of claim 54, wherein the different marinades are applied successively on at least a portion of the outer surface of the meat product such that layers of the different marinades are formed on at least a portion of the outer surface of the meat product.

58. (New) The method of claim 4, wherein the at least one parameter comprises the weight of the meat product.

59. (New) The method of claim 2, wherein the conveyor means is adapted to place the meat product in different orientations with respect to the at least one nozzle during marinade coating.

60. (New) The method of claim 2, wherein the conveyor means comprises a meat product holder for supporting the meat product, wherein the meat product holder comprises a rotary member for allowing rotation of the meat product with respect to the at least one nozzle during marinade coating.

61. (New) The device of claim 30, wherein the marinade application station comprises multiple nozzles, at least some nozzles being associated with different marinades, and wherein the marinade application station is capable of coating at least a portion of the outer surface of the meat product with the different marinades.





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62. (New) The device of claim 31, wherein the detection means comprises a camera to identify at least one portion of the outer surface of the meat product to coat with the at least one marinade.

63. (New) The device of claim 30, wherein the marinade application station is adapted to coat only selected portions of the outer surface of the meat product with the at least one marinade and wherein the device further comprises shielding means to substantially shield non-selected portions of the outer surface of the meat product from the at least one marinade.

64. (New) The device of claim 30, further comprising analyzing means to analyze the meat product after marinade coating and obtain a result, wherein the device is adapted to coat the meat product with additional marinade if the result is unsatisfactory.

65. (New) The device of claim 64, wherein the analyzing means comprises a camera.

66. (New) The device of claim 30, wherein the conveyor device comprises a plurality of meat product holders which are displaceable along a track and wherein the marinade application station is arranged along the track.

67. (New) The device of claim 30, wherein the conveyor device is adapted to place the meat product in different orientations with respect to the at least one nozzle during marinade coating.

68. (New) The device of claim 30, wherein the conveyor device comprises a meat product holder for supporting the meat product, wherein the meat product holder comprises a rotary member for allowing rotation of the meat product with respect to the at least one nozzle during marinade coating.





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